



Rarebit Style Crostinis with Cheddar and Chives

Special Sides 30-35 Minutes • Veggie

2A

Find all your unchilled
Market items in bag A.



Ciabatta



Mature Cheddar
Cheese



Cream Cheese



Dijon Mustard



Chives

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, grater and bowl.

Ingredients

Ingredients	Quantity
Ciabatta 13)	2
Mature Cheddar Cheese** 7)	60g
Cream Cheese** 7)	100g
Dijon Mustard 9) 14)	10g
Chives**	1 bunch

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	178g	100g
Energy (kJ/kcal)	1899 /454	1067 /255
Fat (g)	25.7	14.5
Sat. Fat (g)	14.7	8.2
Carbohydrate (g)	41.6	23.4
Sugars (g)	2.7	1.5
Protein (g)	16.6	9.3
Salt (g)	2.01	1.13

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **9)** Mustard **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Make the Crostinis

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Slice the **ciabatta** into 1cm wide slices, making approximately 6-8 slices per roll.
- Pop the **ciabatta slices** onto a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat.
- When the oven is hot, bake the **crostinis** on the middle shelf until golden, 8-10 mins.

Prep your Rarebit Style Topping

- While your **crostinis** are in the oven, grate the **Cheddar cheese**.
- In a small bowl, mix together the **grated cheese**, **cream cheese** and **Dijon mustard**.
- Once the **crostinis** are baked and golden, remove them from the oven and spread the **cheese mixture** over the top.
- Return the **crostinis** to the baking tray. Place on the top shelf until the **cheese** is melted and golden, 5-10 mins.

Finish and Serve

- While the **crostinis** are returned to the oven, finely chop the **chives** (use scissors if easier).
- Once cooked, remove the **crostinis** from the oven and allow to cool slightly.
- Place on your serving platter and sprinkle over the **chives** to finish.

Enjoy!